

**APPETIZERS**

**OYSTERS\***

hot sauce, parsley, lemon  
half dozen ~ 19 or dozen ~ 36

**SHRIMP COCKTAIL**

house made cocktail sauce 17

**TUNA TARTARE\***

chiles, ginger, soy, avocado cream, rice crisp 18

**POT STICKERS**

fried, pork filled wontons, kung pao sauce,  
peanuts 9

**CALAMARI**

fried crispy, korean chili oil, peanuts, cilantro,  
red miso aioli 15

**MUSSELS**

chimay and raclette cheese broth 15

**CHEESE SELECTION**

with house-made chutney and croustades:  
three ~ 13 or five ~ 17

**CAULIFLOWER SOUP**

pine nut gremolata, carnival cauliflower 8

**PIEROGIES**

potatoes, chives, lamb neck gravy,  
crème fraiche 13

**SALADS**

**CAESAR\***

romaine hearts, focaccia croutons,  
shaved parmesan, caesar dressing 10

**ICEBERG**

grape tomatoes, pickled red onions, blue cheese,  
parsley, challah croutons, ranch 11

**LOCAL FIELD GREENS**

vigeo gardens greens, cucumbers, radishes,  
grape tomatoes, crispy carrots, sunflower seeds,  
herbed vinaigrette 10

**FATTOUSH**

romaine, tomatoes, cucumbers, olives, onions,  
radishes, feta, crispy pita,  
lemon pepper vinaigrette 11

**EDAMAME & 5 SEED**

arugula, cucumbers, radishes,  
whipped feta, mint oil 11

add to any salad: atlantic salmon\* 12 ~ airline chicken 8  
tuna\* 13 ~ filet skewers\* 10 ~ shrimp skewer 12

**POULTRY**

**INDIANA DUCK**

coq au vin duck leg, pancetta,  
garlic whipped potatoes, cipollini onions,  
mushrooms, celery, carrots, red wine 33

**BELL & EVANS CHICKEN**

roasted double breast, farro, leeks, zucchini,  
squash, red peppers, spinach, rosemary oil 32

**SEAFOOD**

**SESAME TUNA\***

crispy coconut & lime sticky rice,  
sweet soy, wasabi 36

**WEST COAST HALIBUT\***

dashi broth, baby bok choy, chili oil, Japanese  
eggplant, red miso glaze 36

**ATLANTIC SALMON\***

saffron gnocchi, oyster mushrooms,  
creamy leeks 28

**SCALLOPS\***

cauliflower puree, frisée, pickled cauliflower,  
pistachio, golden raisins 36

**VEGETARIAN**

**RISOTTO**

wild mushrooms,  
sun-dried tomato & garlic tapenade,  
parmesan crisp 18

~ add chefs choice of seasonal veggies +3

**MEAT**

**SHORT RIBS**

48 hour braised, spinach,  
creamy taleggio polenta,  
mushroom demi-glace 34

**MOXIE BURGER\***

lettuce, tomato, onion,  
adam's reserve cheddar, herb aioli, fries 18

**DOMESTIC LAMB\***

brushed with garlic oil, choice of side 34

**8OZ CAB FILET\***

brushed with garlic oil, choice of side 39

**16OZ CAB RIBEYE\***

brushed with garlic oil, choice of side 44

**BOLOGNESE**

lamb, beef, pork, torchio,  
whipped lemon ricotta 23

**PORK CHOP\***

pickled mustard seed, brussel sprout,  
sweet potato, cranberry & pecan hash 31

**SIDES**

BRUSSEL SPROUT & PECAN HASH 8

SAUTÉED SPINACH 7

GRILLED ASPARAGUS WITH SAUCE GRIBICHE\* & HERB CRUMB 8

WHIPPED POTATOES 7

FRITES 6

CREAMY TALEGGIO POLENTA 7

~a 20% gratuity will be added to all parties of 6 or more~

\*A WORD FROM THE GOVERNMENT: we are required to inform you that consuming raw or undercooked meats, poultry, eggs and seafood may increase your risk of foodborne illnesses.

~Please inform your server of any food allergies or dietary restrictions.~